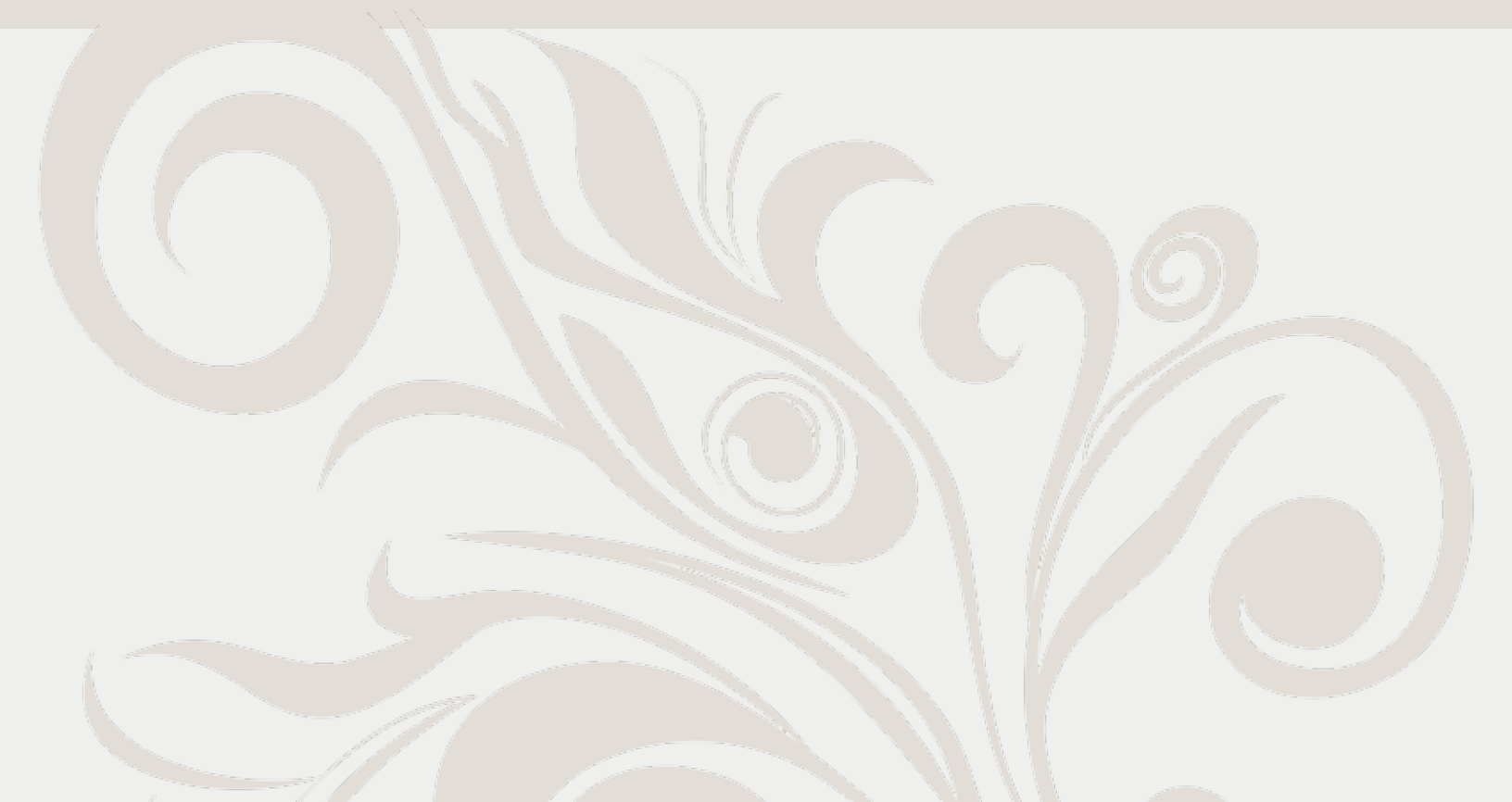


Chetola Resort at Blowing Rock



SPECIAL EVENTS MENU





WEDDING PACKAGE

CEREMONY

Indoor or Outdoor Ceremony Facility Rental
Four-Hour Rental Time for Ceremony Location
Tables for Guest Book, Programs, Unity Candle, etc.
Wireless Microphones and Portable Speaker Sound System
Guest Chair Options dependent on Guest Count and Location

RECEPTION

Indoor or Outdoor Ceremony Facility Rental
Six-Hour Rental Time for Reception Location
Round Tables, Rectangular Tables and Bistro Tables
White Floor Length Table Linens, Napkins and Table Skirting
Assorted Color Options for Table Topper Linens, Full Linens, Runners or Napkins
Guest Chair Options dependent on Guest Count and Location
Glassware, Plateware, Silverware, Gold or Silver Chargers
Cake Cutting Service and Passing

Package Pricing

Plated and Buffet-Style Reception Options (see page 7)
Individualized Specialty Drinks for Cocktail Hour (see page 15)
Four-Hour Bar Service During Reception (see page 15)



SPECIAL EVENT PACKAGE

SPECIAL EVENT/CELEBRATION

- Indoor or Outdoor Facility Rental
- Six-Hour Rental Time for Special Event Location
- Round Tables, Rectangular Tables and Bistro Tables
- White Floor Length Table Linens, Napkins and Table Skirting
- Assorted Color Options for Table Topper Linens, Full Linens, Runners or Napkins
- Guest Chair Options dependent on Guest Count and Location
- Glassware, Plateware, Silverware, Gold or Silver Chargers

Package Pricing

- Plated and Buffet-Style Special Event Options (see page 7)
- Individualized Specialty Drinks for Cocktail Hour (see page 15)
- Four-Hour Bar Service During Reception (see page 15)

All prices are per person unless stated otherwise and subject to NC sales tax (+) and 20% service charge (+); NC state law requires taxing of the service charge. Add \$75 service charge to buffet charge if number drops below the 20 person minimum, not to drop below 15 people. There is a 2-hour maximum time limit for all buffets per NC Health Code.

CEREMONY LOCATIONS

Ceremony & Reception Site Facility Fee Included in Wedding Package.

TENT RENTAL FEE NOT INCLUDED



GAZEBO

- Charming lakeside gazebo perfect for both intimate and large gatherings
- Location accommodates up to 250 guests
- Accommodates up to 50 guests inside
- Please note that an event tent is on the peninsula May-October and cannot be removed

TIMBERLAKE'S FOYER

- Historic setting in original 1846 estate home
- Elegantly rustic and cozy
- Large stone fireplace
- Accommodates up to 60 guests
- Ceremonies must take place between 1-3pm
- Available November through April only



WILLOW TREE

- Romantic, beautifully scenic setting overlooking Chetola Lake
- Available May through mid-October (tree is not green and full from mid-October through April)
- Accommodates up to 250 guests
- Please note that an event tent is on the peninsula May-October and cannot be removed

CEREMONY LOCATIONS

If booking a reception, please see package pricing on page 1.



TIMBERS ROOM

- Cathedral ceilings, rich wood accents and stone fireplace
- Enhanced with Bob Timberlake artwork and decor
- Accommodates up to 80 guests
- Ceremonies must take place between 1-3pm
- Available November through April only

EVERGREEN ROOM

- Warm and inviting, accented with rich Appalachian earth tones
- Located on 2nd level of Chetola Lodge
- Private entrance/exit
- Stunning floor-to-ceiling stone fireplace
- Accommodates up to 150 guests
- Can be reserved as a rain backup option for an additional \$450



CEREMONY ONLY

Location	Indoor	Outdoor	Maximum Guests	Maximum Rental Fee
Gazebo		✓	250	\$1,500
Willow Tree		✓	250	\$1,500
Timberlake's Foyer	✓		60	\$1,500
Timbers Room	✓		80	\$1,500
Evergreen Room	✓		150	\$1,500

Ceremony-only events available Sunday through Thursday year-round, weekends November through April

RECEPTION/SPECIAL EVENT LOCATIONS

Ceremony & Reception Site Facility Fee Included in Wedding Package.

Reception-Only/Special Event Facility Fee Included in Menu Price per person. F&B Minimums apply, per facility space.

TENT RENTAL FEE NOT INCLUDED



ARBOR BY THE LAKE

- Exceptional waterfront location
- Ideal for intimate gatherings and small celebrations
- Open-air site with panoramic view of Chetola Lake
- Accommodates up to 40 guests seated at rounds; up to 60 with bistro tables

LAKESIDE TENT

- Available May through October
- Tented venue, located lakeside next to outcropping of rocks
- Includes wooden floor
- Lush, green lawn with picturesque backdrop
- More than 125 guests requires rental of portable restrooms by event sponsor
- Accommodates up to 200 guests



EMBERS ROOM

- Beautifully appointed room with warm tones and rich wood accents
- Private outdoor patio overlooking Chetola Lake
- Decorative stone fireplace
- Located on the 2nd floor of Chetola Lodge
- Accommodates up to 35 guests



RECEPTION/SPECIAL EVENT LOCATIONS



TIMBERS ROOM

- Located in Timberlake's Restaurant overlooking Chetola Lake
- Enhanced with Bob Timberlake artwork and decor
- Cathedral ceilings, rich wood accents and stone fireplace
- Access to outdoor raised terrace
- Only non-amplified music permitted
- Accommodates up to 50 guests
- Available Sunday-Thursday, November-April only

EVERGREEN ROOM

- Located on 2nd level of Chetola Lodge
- Private entrance/exit
- Stunning floor-to-ceiling stone fireplace
- Accommodates up to 100 guests without dance floor and 85 with dance floor



Location	Indoor	Outdoor	Maximum Guests	Plated/Buffer
Arbor By The Lake		✓	40	Buffer
Lakeside Tent		✓	200	Buffer
Embers Room	✓		35	Plated/Buffer
Timbers Room	✓		50	Plated/Buffer
Evergreen Room	✓		100	Plated/Buffer

Your Chetola Sales Representative will advise you of food and beverage minimums for each location

BUFFET DINNER

Served with Fresh Baked Rolls and Whipped Butter.

TIER ONE BUFFET

\$74 Weddings | \$64 Special Event

- One Tier One Hors D'oeuvres
- One Soup or Salad
- Two Side Items
- One Buffet Entrée
- One Dessert

TIER THREE BUFFET

\$97 Weddings | \$87 Special Event

- One Tier Three Hors D'oeuvre
- Two Soups or Salads
- Two Side Items
- Three Buffet Entrées
- Two Desserts

TIER TWO BUFFET

\$84 Weddings | \$74 Special Event

- One Tier Two Hors D'oeuvre
- Two Soups or Salads
- Two Side Items
- Two Buffet Entrées
- One Dessert

YOUTH DINNER

\$34 Weddings | \$24 Special Event

- For Guests Age 12 and Younger
- Same buffet menu as adults or choose from Youth Plated options (see page 10)

PLATED DINNER

All Plated Dinners Served with Chef's Choice Starch and Vegetable paired with Entrée Choice and Fresh Baked Rolls with Whipped Butter.

Tier Two and Tier Three dinners require Guest Name and Entrée Choice Ten (10) Days Prior to Event. Max 75 people.

TIER ONE CHOICE ENTRÉE*

\$65 Weddings | \$55 Special Event

- First Course - One Tier One Hors D'oeuvre or Soup
- Second Course - One Salad
- Third Course - One Plated Entrée
- Fourth Course - One Dessert

TIER THREE CHOICE ENTREE

\$80 Weddings | \$73 Special Event

- First Course - One Tier Three Hors D'oeuvre or Soup
- Second Course - One Salad
- Third Course - Three Plated Entrées
- Fourth Course - One Dessert

TIER TWO CHOICE ENTRÉE

\$70 Weddings | \$63 Special Event

- First Course - One Tier Two Hors D'oeuvre or Soup
- Second Course - One Salad
- Third Course - Choose from One of Two Entrées
- Fourth Course - One Dessert

YOUTH PLATED MENU*

\$37 Weddings | \$27 Special Event

- Guests age 12 and Younger (See page 10 for selections)
- One Youth Entrée Choice
- Two Youth Side Items
- Same Dessert as Adult Choice

(All selections must be the same for each guest, except Tier Two and Tier Three choice entrees, which will require escort cards.)

BUFFET AND PLATED SELECTIONS

PASSED OR DISPLAYED HORS D'OEUVRES

Served with Plated and Buffet-Style Reception. Additional Choices \$5 per person.

TIER ONE

Biscuits with Benton's Country Ham and Local Sharp Cheddar Pimento Cheese
Crisp Vegetable Crudites with Housemade Dipping Sauces*
Domestic and Imported Cheeses, Freshly Sliced Fruit, Assorted Crackers*
Housemade Hummus and Local Sharp Cheddar Pimento Cheese with Pita Points*
Hickory Smoked Salmon, Feta and Avocado in Phyllo Cups
Savory Mini Quiches
Tomato, Mozzarella and Basil Kabobs
Tomato, Olive, Basil and Feta Bruschetta
Prosciutto, Tomato and Arugula Bruschetta

TIER TWO

pair with Tier One for additional \$2 per person

Miniature Chicken Cordon Bleu atop Mornay Sauce*
Duck Spring Rolls with Sweet Thai Plum Sauce*
Beef Carpaccio with Wilted Arugula and Whole Grain Mustard
Shrimp Cocktail with Lemon-Dill Aioli and Classic Cocktail Sauce*
Hickory Smoked Salmon with Chef's Favorite Accompaniments*
Prosciutto-Wrapped Fig with Balsamic Reduction
Herbed Goat Cheese-Stuffed Button Mushrooms*

TIER THREE

pair with Tier One or Tier Two for additional \$3 per person

Jumbo Lump Crab and Corn Fritters*
Miniature Beef Wellingtons with Burgundy Mushroom Sauce*
Brie and Raspberry En Croute*
Charcuterie Board with Housemade Dipping Sauces*

**not recommended for passing*

SOUPS

Served with Plated and Buffet-Style Reception. Additional Choices \$4 per person.

Sausage and Lentil | Lemon and Chicken Artichoke | Seafood Chowder
Italian Wedding | Roasted Tomato Bisque | Summer Gazpacho

SALADS

Served with Plated and Buffet-Style Reception. Additional Choices \$4 per person.

Baby Spinach and Arugula, Strawberries, Feta Cheese, Walnuts, Balsamic Vinaigrette
Mixed Field Greens, Grilled Seasonal Vegetables, House Dressings
Romaine Hearts, Parmesan, Tomato, Caesar Dressing, Seasoned Croutons
Mixed Greens House Salad, Chef's Choice House Dressings
Salami, Tomato, Fresh Mozzarella, Basil, Balsamic Vinaigrette
Marinated Golden Beets, Shallots, Goat Cheese, Thyme Infused Olive Oil
Roasted Red Potato, Okra, Roasted Corn, Hickory Smoked Bacon
Greek Pasta Salad, Rotini, Assorted Olives, Tomatoes, Artichokes, Red Onion, Pepperoncini, Feta Cheese



BUFFET ENTRÉES

Traditional Chicken Francese with Beurre Blanc Sauce
 Grilled Seasonal Vegetable Penne Pasta Primavera with Roasted Garlic Tomato Sauce
 Goat Cheese, Pancetta and Sundried Tomato-Stuffed Chicken with Whole Grain Mustard Cream Sauce
 Maple-Glazed Pork Loin with Caramelized Apples and Onions with Port Wine Demi-Glace
 Hickory Smoked Pork Barbecue and Chef's Assorted Regional Barbecue Sauces
 Braised Beef, Stewed Kale and Tomatoes and Burgundy-Rosemary Demi-Glace
 Sliced Bistro Steak Topped with Caramelized Shallots and Béarnaise Sauce
 Grilled Mountain Trout, Lemon-Parsley Olive Oil and Sautéed Spinach
 Seared Salmon Filet Topped with Lemon-Caper Beurre Blanc
Carved Prime Rib with Au Jus and Horseradish Sauce add \$12 per person
Carved Beef Tenderloin add \$14 per person

BUFFET SIDES

Served with Buffet-Style Reception. Additional Choices \$5 per person.

Stuffed Sweet Potatoes, Caramelized Apples and Pecans
 Garlic and Chive Mashed Yukon Gold Potatoes
 Spinach and Almond Rice
 Mesquite Roasted Redskin Potatoes
 Sundried Tomato Pesto Orzo
 Herbed Parmesan Polenta
 Tomato Au Gratin
 Sautéed Broccolini
 Seasonal Grilled Vegetables
 Green Beans Sautéed in White Wine and Garlic
 Sautéed Squash, Zucchini, Red Onion, Bell Pepper
 Roasted Teriyaki-Glazed Brussel Sprouts



PLATED ENTRÉES

Served with Chef's Choice Starch and Vegetable

Angus Beef Filet Oscar, Lump Crab Meat, Grilled Asparagus, Béarnaise Sauce
 Herb Roasted Chicken Breast, Goat Cheese, Dried Cranberries, Bechamel Sauce
 Roast Pork Tenderloin, Honey and Apple Chutney
 Sliced Bistro Steak, Caramelized Shallots, Rosemary Demi-Glace
 Traditional Chicken Francese, Beurre Blanc Sauce
 Almond-Encrusted Salmon, Fennel and Apple Salad
 Seafood Carbonara with Linguine, Shrimp, Scallops, Bacon, Peas, Parmesan Cream Sauce
 Grilled Seasonal Vegetable Penne Pasta Primavera with Roasted Garlic Tomato Sauce
 Grilled Portobello Mushroom, Roasted Tomatoes, Spinach, Shaved Red Onion, Bleu Cheese

DESSERTS

Served with Plated and Buffet-Style Reception. Additional Dessert \$4 per person.

Dark Chocolate Coconut Tart
Banana Pudding

Bailey's Irish Cream Cheesecake
Lemon Tart with Almond Crust
Fresh Fruit Cobbler

New York Style Cheesecake
Bourbon Pecan Pie

YOUTH GUESTS

*Prepared for Guests Under Age 12. Youth Menu can be plated for up to 15 youth guests during a Buffet Reception.
No Maximum for Youth Guests during Plated Dinner Receptions.*

YOUTH PLATED ENTRÉES

Chicken Tenders with Dipping Sauces
 Grilled Chicken Breast
 Penne Pasta with Marinara
 Macaroni and Cheese
 Kid's Burger (with or without cheese)

YOUTH PLATED SIDES

Chef's Choice Seasonal Vegetables
 French Fries
 Fresh Seasonal Fruit
 Macaroni and Cheese
 Soup or Salad (Same as Adult Choice)
 Same Dessert as Adult Choice

PLATED LUNCHEON

*Escort Cards Required for Tier Two Entree Plate Selection
All Lunches Served with Chef's Choice Paired Side Item, Fresh Baked Rolls and Whipped Butter.*

TIER ONE ENTRÉE PLATE* \$40

First Course - One Hors D'oeuvre or Soup
Second Course - One Salad
Third Course - One Luncheon Entrée
Fourth Course - One Dessert

TIER TWO ENTRÉE PLATE \$46

First Course - One Hors D'oeuvre or Soup
Second Course - One Salad
Third Course - Choose from One of Two Entrées
Fourth Course - One Dessert

**All selections must be the same for each guest*

DISPLAYED HORS D'OEUVRES

Crisp Vegetable Crudites with Housemade Dipping Sauces
Domestic and Imported Cheeses, Freshly Sliced Fruit and Assorted Crackers
Housemade Hummus and Local Sharp Cheddar Pimento Cheese with Pita Points

SOUPS AND SALADS

Seafood Chowder | Roasted Tomato Bisque | Soup du Jour
Baby Spinach and Arugula, Strawberries, Feta Cheese, Walnuts, Balsamic Vinaigrette
Mixed Field Greens, Grilled Seasonal Vegetables, House Dressings
Romaine Hearts, Parmesan, Tomato, Caesar Dressing, Seasoned Croutons
Mixed Greens House Salad, Chef's Choice House Dressings

ENTRÉES

Sliced Roast Pork Tenderloin, Apple-Brandy Chutney
Seared Salmon Filet, Beurre Blanc
Sliced Bistro Steak with Mushrooms, Spinach, and Port Demi-Glace
Goat Cheese, Pancetta, and Sundried Tomato Stuffed Chicken Breast, Whole Grain Mustard Cream Sauce
Grilled Seasonal Vegetable Penne Pasta Primavera with Roasted Garlic Tomato Sauce

DESSERTS

Additional Dessert \$4 per person.

Dark Chocolate Coconut Tart	Lemon Tart with Almond Crust
Bailey's Irish Cream Cheesecake	Banana Pudding
Bourbon Pecan Pie	New York Style Cheesecake

BEVERAGES (NON-ALCOHOLIC)

Choice of Three included in Wedding or Special Event Package

Dark Roast Coffee
Assorted Hot Teas
Soft Drinks
Lemonade
Milk
Sweetened & Unsweetened Iced Tea
Assorted Fruit Juices
Still or Sparkling Bottled Water

(substitute local Bald Guy Brew coffee for an additional \$1 per person)

À LA CARTE DISPLAYED HORS D'OEUVRES

per 50 guests

\$100

Crisp Vegetable Crudites with Housemade Dipping Sauces

\$150

Domestic and Imported Cheeses, Freshly Sliced Fruit, Assorted Crackers
Housemade Hummus and Local Sharp Cheddar Pimento Cheese with Pita Points

\$200

Shrimp Cocktail with Lemon-Dill Aioli and Classic Cocktail Sauce
Hickory Smoked Salmon with Chef's Favorite Accompaniments

À LA CARTE PASSED/STATION HORS D'OEUVRES

per 50 pieces

(minimum 50 pieces, orders required in increments of 25)

\$150

Biscuits with Benton's Country Ham and Local Sharp Cheddar Pimento Cheese
Hickory Smoked Salmon, Feta and Avocado in Phyllo Cups
Savory Mini Quiches
Tomato, Mozzarella and Basil Kabobs
Tomato, Olive, Basil and Feta Bruschetta
Prosciutto, Tomato and Arugula Bruschetta

\$200

Miniature Chicken Cordon Bleu atop Mornay Sauce*
Duck Spring Rolls with Sweet Thai Plum Sauce*
Beef Carpaccio with Wilted Arugula and Whole Grain Mustard
Prosciutto-Wrapped Fig with Balsamic Reduction
Herbed Goat Cheese-Stuffed Button Mushrooms*

\$250

Jumbo Lump Crab and Corn Fritters*
Miniature Beef Wellingtons with Burgundy Mushroom Sauce*
Brie and Raspberry En Croute*
Charcuterie Board with Housemade Dipping Sauces*

**not recommended for passing*

FOOD STATIONS

To Be Used in Conjunction with Plated and Buffet Menus

POPCORN STATION

Add-on \$8 per person | Hors d'oeuvres Substitution \$6 per person

Kettle-Popped Gourmet Popcorn Topped with Your Choice of Parmesan, Truffle Oil, Cinnamon Sugar, Sea Salt, Cracked Pepper, Brown Sugar, and Chili Powder

BRUSCHETTA STATION

Add-on \$9 per person | Hors d'oeuvres Substitution \$7 per person

Choose three of the following:

Traditional ~ Tomatoes, Onions, Basil, Feta Cheese and Balsamic Reduction

Salmon ~ Smoked Salmon, Lemon Cream Cheese Spread, Fresh Chives, Diced Red Onions and Capers

Beef ~ Seared Beef, Arugula, Pickled Red Onions, Boursin Spread, Balsamic Reduction and Roasted Peppers

Chicken ~ Shredded Chicken, Tomatoes, Onions, Garlic, Goat Cheese Spread and Basil Vinaigrette

Beets and Blue ~ Pickled Beets and Onions, Arugula, Shredded Carrots, Gorgonzola Spread and Red Wine Vinegar

Prosciutto and Provolone ~ Prosciutto, Provolone, Red Peppers, Fresh Basil and Balsamic Vinegar

SLIDER STATION

Add-on \$10 per person | Entree Substitution \$8 per person

Choose two of the following:

Pulled Pork and House BBQ

Braised Beef and Appalachian Steak Sauce

50/50 Burger featuring Ground Pork and Beef

Salmon Cakes with Roasted Red Pepper Aioli

Grilled Buffalo Ranch Chicken

All sliders are served with white and wheat rolls, fried onions, assorted cheeses, pickles, tomato and onion

PASTA STATION (ATTENDED)

Add-on \$12 per person | Entree Substitution \$10 per person

Warm Penne and Linguine Pastas with Roasted Garlic Marinara, Creamy Pesto, Tomato Vodka and Alfredo Sauces;

Grilled Seasonal Vegetables, Assorted Toppings and your choice of two of the following proteins;

Grilled Chicken, Italian Sausage, Housemade Meatballs, or Shrimp

MAC AND CHEESE STATION

Add-on \$8 per person | Side Substitution \$6 per person

Two styles of mac and cheese, Creamy and Baked, with a variety of toppings including Bacon, Chives, Diced Tomatoes,

Chopped Ham, Cracked Pepper and Assorted Cheeses

CHEESECAKE OR SHORTCAKE STATION

Add-on \$9 per person | Dessert Substitution \$7 per person

Choose from either New York-style Cheesecake or Shortcake Accompanied by Assorted Toppings of Seasonal Berries, Fruit Sauces, Chocolate Syrup, Caramel Syrup, Whipped Cream, Granola, Crushed Oreos, Chopped Nuts and Chocolate Chips



DRINK STATIONS

To Be Used in Conjunction with Plated and Buffet Menus

HOT CHOCOLATE STATION

Add-on \$5 per person | Side Substitution \$3 per person

Rich Hot Chocolate with Whipped Cream, Chocolate Chips, Marshmallows, Powdered Cinnamon, Chocolate Syrup and Caramel Syrup

TEA AND LEMONADE STATION

Add-on \$5 per person | Side Substitution \$3 per person

Iced Peach Tea and Strawberry Lemonade with Mint Sprigs, Sliced Fruit and Fresh Berries

SPECIALTY BAR STATIONS

To Be Used in Conjunction with Plated and Buffet Menus

Chetola Resort requires one bartender per 50 guests. Each additional bartender needed is \$50 per hour. There is a two-hour minimum required for specialty bar set-ups.

MIMOSA STATION

\$12 per hour per person

Bubbly, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice and a Splash of Grenadine

BLOODY MARY STATION

\$14 per hour per person

Housemade Bloody Mary and Cajun Bloody Mary mixes, Flavored Vodkas, Various Skewers, Spices and Capers

COFFEE STATION

\$16 per hour per person

Baileys, Frangelico, Jameson, Kahlua, Godiva, Regular and Decaf Coffee, Whipped Cream, Flaked Chocolate, Powdered Cinnamon, Chocolate Syrup, Caramel Syrup and Mint
(substitute local Bald Guy Brew coffee for additional \$1 per person)



ALCOHOLIC BEVERAGE SERVICE

Chetola Resort requires one bartender per 50 guests. Each additional bartender needed is \$50 per hour. There is a \$200 minimum charge required for all bar set-ups. Shots, shooters, and bombs are not permitted. Liquor, beer and wine varietals vary based on seasonal and regional availability. Please ask about our current selection.

COCKTAIL HOUR

Event sponsor charged per person (one-hour maximum).

TIER ONE COCKTAILS

- (1) Signature Cocktail with House Liquor Brands
 - (6) Wine Varietals
 - (6) Domestic or Premium Beers
- \$15

TIER TWO COCKTAILS

- (1) Signature Cocktail with Call Liquor Brands
 - (6) Wine Varietals
 - (6) Domestic, Premium or Craft Beers
- \$18

TIER THREE COCKTAILS

- (1) Signature Cocktail with Premium Liquor Brands
 - (6) Wine Varietals
 - (6) Domestic, Premium or Craft Beers
- \$22

OPEN BAR

Event Sponsor Charged Per Person, Per Hour (four-hour maximum).

TIER ONE BEER AND WINE

- (6) Wine Varietals
 - (3) Domestic Beers
 - (3) Premium or Craft Beers
- \$10

TIER TWO BEER AND WINE

- (6) Wine Varietals
 - (3) Domestic Beers
 - (3) Premium or Craft Beers
- \$12

TIER THREE BEER AND WINE

- (6) Wine Varietals
 - (3) Domestic Beers
 - (3) Premium or Craft Beers
- \$14

TIER ONE BEER, WINE AND LIQUOR

- (6) Wine Varietals
 - (3) Domestic Beers
 - (3) Premium or Craft Beers
 - Full Service House Liquor Brands
- \$14

TIER TWO BEER, WINE AND LIQUOR

- (6) Wine Varietals
 - (3) Domestic Beers
 - (3) Premium or Craft Beers
 - Full Service Call Liquor Brands
- \$15

TIER THREE BEER, WINE AND LIQUOR

- (6) Wine Varietals
 - (3) Domestic Beers
 - (3) Premium or Craft Beers
 - Full Service Premium Liquor Brands
- \$16

CONSUMPTION BAR

Total consumption charged to event sponsor (four-hour maximum)

Choose from: (6) wine varietals, (3) domestic beers, (3) premium or craft beers, and/or full service liquor bar.

WINE PER BOTTLE

Tier-One Wine Varietals: \$30
Tier-Two Wine Varietals: \$40
Tier-Three Wine Varietals: \$50

BOTTLED BEER

Domestic: \$4
Premium: \$5
Craft Beers: \$6

LIQUOR PER DRINK

House Liquor Brands: \$8
Call Liquor Brands: \$9
Premium Liquor Brands: \$10

CASH BAR

\$50 per hour bartender fee charged to event sponsor. consumption per drink charged to individual guest (four-hour maximum).

Choose from: (6) wine varietals, (6) domestic, premium or craft beers and/or full service liquor bar

WINE PER GLASS

Tier-One Wine Varietals: \$7
Tier-Two Wine Varietals: \$9
Tier-Three Wine Varietals: \$11

BOTTLED BEER

Domestic: \$4
Premium: \$5
Craft Beers: \$6

LIQUOR PER DRINK

House Liquor Brands: \$8
Call Liquor Brands: \$9
Premium Liquor Brands: \$10

WINE VARIETALS

RED

Cabernet Sauvignon
Merlot
Pinot Noir
Zinfandel
Syrah

WHITE

Chardonnay
Pinot Grigio
Riesling
Sauvignon Blanc

SPARKLING

Champagne
Prosecco
Cava
Moscato d'Asti

BOTTLED BEER SELECTION

DOMESTIC

Budweiser
Bud Light
Coors Lite
Michelob Ultra
Miller Lite
O'doul's Amber
Yuengling

PREMIUM

Amstel Light
Bell's Amber Ale
Blue Moon
Fat Tire
Heineken
New Castle
Samuel Adams Boston Lager
Samuel Adams Seasonal
Stella Artois

CRAFT

Appalachian Mountain Brewery
Aviator Brewing Co.
Blowing Rock Brewing Co.
Catawba Valley Brewing Co.
Foothills Brewing Co.
French Broad Brewing Co.
Green Man Brewery
Highland Brewing Co.

LIQUOR DRINKS

HOUSE BRANDS

Bacardi Rum
J&B Scotch
Jim Beam Bourbon
New Amsterdam Gin
Sauza Tequila
Seagram's 7 Whiskey
Smirnoff Vodka

CALL BRANDS

Absolut Vodka
Dewar's Scotch
Jack Daniel's Whiskey
Jose Cuervo Tequila
Mount Gay Rum
Tanqueray Gin
Seagram's VO Whiskey

PREMIUM BRANDS

Bombay Sapphire Gin
Captain Morgan's Rum
Chivas Regal Scotch
Crown Royal Whiskey
Jose Cuervo 1800 Tequila
Ketel One Vodka
Makers Mark Bourbon

Custom requests must be purchased by event sponsor at retail price.

Event sponsor is also required to purchase the full inventory request, regardless if the full inventory is consumed.

RENTALS AND SERVICES

All rentals are subject to availability. Rentals, fees and gratuities subject to 6.75% N.C. Sales Tax

TENT

Tents include moveable walls, bistro lighting and wood floor

125 Guests and Under - 40x85 - \$2,500
126-150 Guests - 40x100 - \$2,900
151-200 Guests - 40x120 - \$3,400

DRESSING/PREP AREA

Six-Hour Rental \$250

CEREMONY CHAIRS

Required for events with a guest count higher than 175
\$2.75 PER CHAIR

DANCE FLOOR

16x16 Outdoor Dance Floor - \$400
20x20 Outdoor Dance Floor - \$525
14x16 Indoor Dance Floor - \$200

STAGING

Required for most bands
\$400 Minimum depending on size requirement

HEATERS

Tent Heaters - \$180 each
Patio Heaters - \$70 each

GENERATOR

Extra Generator for Power in Tent Events - \$215

ENHANCEMENTS

Rustic Wooden Arbor - \$75
Rustic White Framed Doors - \$100
Specialty Napkin Folds - \$1 per guest

LAKESIDE FIRE PIT

Four-hour minimum rental - \$200
\$50 each additional hour
S'mores packages - \$5 each

Includes:

Wood, lighter fluid and lighting of fire
Chairs around fire pit
Fire attendant

CHAIRS & TABLES

Included in Wedding/Special Events Package or Facility Rental
Inventory subject to change based on previously scheduled events.

CHAIRS

Wooden Folding White Chair
175 Outdoor/Indoor

Brown Chiavari Chair
60 Indoor

Yellow Cushion Chair
150 Indoor

Wooden Restaurant Chair
30 Restaurant, Indoor

Tall Bistro Table
6 indoor/outdoor

TABLES

6'x2' Rectangle Table
35 indoor/outdoor

6'x3' Rectangle Table
30 indoor/outdoor

4' Round Table
2 Cake/Kid Table/Display

5' Round Table
35 indoor/outdoor, Seats up to 8

6' Round Table
5 indoor/outdoor, seats up to 10



CHETOLA RESORT EVENT POLICIES

1) BOOKING FACILITY AND DATE

Bookings are accepted on a first-come, first-served basis. Dates will be confirmed and booked after confirmation of your location/room on property and then a Facility Contract must be completed and signed. Ceremony locations are rented for a maximum of four (4) hours. Reception locations are rented for a maximum of six (6) hours. Any Dressing/Prep area are rented for a maximum of six (6) hours and must be vacated and cleared of all personal items at the end of this time period. Additional rental hours may be added to ceremony, reception, or dressing/prep space for \$250 per hour, plus labor fees of \$10 per hour per staff member. Facility Fees are intended to be an all-inclusive fee outside of your food and beverage choices and extra rentals. The Signature Wedding Package includes the price of Ceremony and Reception Facility Fees. Items included in the facility rental fee are tables, chairs, white linens, white cloth napkins, tableware, service staff, bar staff, setup, service, and breakdown.

2) PAYMENTS, DUE DATES AND CANCELLATIONS

The facility fee or \$1500.00 deposit is due in full two (2) weeks after initial booking. This serves as the event deposit along with a valid credit card number. Final details with an estimated head count are required twenty-one (21) days prior to the event. A final head count is due ten (10) days prior to the event start date. This number will be considered the final count for service and will be used for billings, even if the actual allowance is lower. If the final count is not given to the Chetola Events Manager by the contracted date, food and beverage will be prepared, set and billed for 10% above the last estimated number of guests provided. If the final count increases within five (5) days of the start of the event, the Food and Beverage cost will be increased by 50% of the original per person/per item charge for each additional guest/item added. The estimated Food and Beverage costs are due fourteen (14) days prior to the event, and any balance due will be billed prior to the event. Accounts are due and payable on the final day of the event or upon departure. All charges are subject to a 20% service charge and 6.75% N.C. Sales Tax. A finance charge of 1.5% per month (18% APR) will be added to past due accounts. If Sponsoring Party cancels the contracted event 180 days (6 months) or more prior to event date, all advance deposits will be refunded less an administrative fee of 10% of the deposit or \$200, whichever is greater. Additionally, advanced deposits will be refunded in the same manner if Chetola Resort cancels the Contract because, in Chetola's judgment, the Sponsoring Party does not provide sufficient information for planning purposes within the time limitations agreed to, or if the Sponsoring Party misrepresents the nature of the event. If Sponsoring Party cancels the event less than 180 days prior to the contracted event date, all advance deposits made by Sponsoring Party to Chetola Resort will be forfeited. Should the contracted event not occur as scheduled, the Sponsoring Party shall be liable to Chetola Resort for all charges and expenses incurred to date on behalf of Sponsoring Party, as well as the anticipated event and lodging fees as liquidated damages. Located on the Chetola Facility Contract will be specific due dates, deposit amount, and cancellation policies. All Food and Beverage Charges will be applied to one account; Chetola Resort cannot be held responsible for collecting payment from individual guests for an event.

3) COORDINATION

The Chetola Events Manager is your contact to the Chetola staff and facilities. While he/she may assist with ideas in the planning process, he/she does not plan or oversee the activities involved with the event. Your facility rental includes the Events Manager and a Banquet Manager, both of whom will oversee your event and any services provided exclusively by Chetola Resort. The management of outside vendors is the responsibility of you and your hired coordinator. For events involving more than 50 people, Chetola Resort requires that you hire a professional planner to assist with the event. The Events Manager must approve the individual(s) hired. Recommendations of Area Wedding and Special Event Vendors are provided to you in a separate document.

4) FOOD AND BEVERAGE

Chetola Resort and Timberlake's Restaurant must provide all catering and food service. No outside food or beverage is permitted with the exception of special occasion/wedding cakes. Banquet menus are provided by the Events Manager. Prices are subject to change to meet increased costs of goods, supplies and operating expenses. The Sponsoring Party agrees to pay for such increases. All food and beverages must be consumed on Chetola Resort property. Food that is not prepared by Timberlake's Restaurant is not permitted to be stored at Timberlake's.

5) WEDDING AND SPECIALTY CAKES

Outside wedding and special event cakes are permitted for your event. Your cake will be cut and served by Chetola Resort staff and the remainder prepared for you to take with you at the end of your event. Food that is not prepared by Timberlake's Restaurant is not permitted to be stored at Timberlake's.

6) ALCOHOLIC BEVERAGES

No outside alcoholic beverages are permitted. If liquor is served at any event, it will be restricted to the immediate event area. Please see the banquet menus for specifics on alcoholic beverage choices, pricing, and other policies. In conjunction with NC law, the Chetola Resort staff reserves the right to refuse service to anyone who appears to be intoxicated and to cease liquor sales and/or service at any time. Please refer to policy #15 regarding liability for damage incurred by you and your guests.

7) SITE VISITS AND TASTINGS

If you would like an in-depth tour and meeting with the Sales or Events Manager, please call ahead and schedule an appointment. We enjoy touring the property with guests and want to ensure we have the appropriate amount of time allotted for a thorough tour. For events of minimum 50 people, Chetola Resort and Timberlake's Restaurant offer a complimentary tasting for two (2) people after signed contract and deposit are received. A maximum of five choices can be chosen from a tasting menu provided by the Events Manager. Approval of the tasting is based on chef and seasonal availability. Tastings must be scheduled on Thursday or Friday between Noon and 3pm, at least ten (10) weeks prior to event date. Tasting date must be requested at least fourteen (14) days prior to desired tasting date, and is subject to chef and staff availability.

8) DECORATIONS

Any decorations, flowers, or large rental items for an event may be delivered to the facility space during the booked rental time. Additional facility rental time for setup will be allotted for \$250 per hour. Small decorations and rental items may be given to the Chetola Special Event Manager at a previously agreed upon time. Upon departure, guests are allowed to throw birdseed and real flower petals, hold sparklers, or blow bubbles. Artificial flowers, glitter, confetti, and rice are NOT permitted at events. If used, there will be a \$250 additional charge assessed for cleanup. Other items are subject to permission from the Chetola Events Manager. Chetola Resort does not provide centerpieces or decorative items. You are allowed to bring candles, flowers, or other ornamental items. Freestanding candles are not permitted; all candles must be stationed on a candleholder. If candles are placed near a floral arrangement, they must be encased in a glass votive. No items may be attached to Chetola Resort property using nails, staples, wire, pins, or tacks. Please refer to policy #15 regarding liability for damage incurred by you and your guests. All personal materials, i.e. not the property of Chetola Resort, must be removed immediately following the event. Chetola Resort and staff will not be responsible for any items left behind. Please see the list of recommended Floral and Décor Vendors in our Area Wedding and Special Event Vendors list below.

9) ENTERTAINMENT

In accordance with the Blowing Rock noise ordinance, and to ensure we provide a great experience for all guests, all music must be cut off by 10:00pm. Only acoustic, non-amplified music is permitted in indoor facilities (with the exception of the Evergreen Room), unless otherwise permitted with written consent from Chetola Resort's Events Manager.

10) PETS

Pets are not permitted on property. Bringing a pet onto Chetola property will result in a \$350 fee assessment to your final bill and the immediate removal of the pet.

11) WEATHER

In all cases, Chetola Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Chetola Resort cannot guarantee the use of an indoor facility for inclement weather. In the case of a tent booking, your bad weather backup is the tent for all activities unless otherwise previously arranged with the Chetola Resort Events Manager. The decision to move an outdoor event to an inclement weather backup facility location will be made no less than three (3) hours prior to the requested set-up time. Should these decisions be delayed and result in a double set-up of a function, a \$400 additional labor service charge will be added to your master account. The decision to move the event location will be made in conjunction with the Events Manager via the forecast on www.weather.com. If this station should predict a 50% or greater chance of precipitation on the hourly forecast either two (2) hours prior to the event start time or at any time during the event, Chetola reserves the right to relocate the outdoor function to the agreed upon inclement weather backup location.

12) PHOTOGRAPHY

Chetola Resort reserves the right to use any photo and/or video produced on property for the purpose of commercial display.

13) REHEARSAL

Ceremony rehearsals are not guaranteed and will depend on space availability. Time requests must be submitted to the Special Events Manager and will be confirmed three (3) weeks prior to the event.

14) PARKING

Parking is available for a maximum of 80 cars or 200 people. If the number of guests exceeds 200, arrangements must be made to shuttle guests from satellite lots. Driving on the grass is strictly prohibited for both guests and vendors unless otherwise approved by a Chetola representative. Without approval, damages to the grass may result in charges to your final bill.

15) LIABILITY

In providing accommodations or rendering services under this agreement, it is expressly agreed to and understood that the hotel, its employees or agents shall not be liable for any loss, injury or damage, to persons, property of the customer or its invitees.

- a. Chetola Resort is not responsible for any items left in any function spaces, public areas, or rooms
- b. Chetola Resort is not responsible for any lost or stolen articles brought on property by yourself, your guests or any outside vendors. Please assign your wedding coordinator or personal attendant to gather any personal items at the end of the event.
- c. Signatory party assumes responsibility for any damages caused by them or their guests in any part of the hotel or on its grounds.
 1. Chetola Resort reserves the right to bill the patron for the cost of any damaged items, equipment, and any and all property of Chetola Resort and its employees.
 2. Chetola Resort reserves the right to charge the signatory party the amount of any losses incurred by Chetola Resort from early check-outs and /or reduced complimentary rates given to guests due to behavior that disrupts the stay of other guests not associated with the contracted event.
 3. Chetola Resort reserves the right to contact the signatory party at any time if disruptive behavior occurs on site. The signatory party will receive one warning and given a chance to address the complaint(s) and cease any disruptive behavior before Chetola Resort passes along any charges due to revenue loss.

_____ Initial

I, _____, agree to the above policies set forth by Chetola Resort. If my event party or myself are in violation of any of the above policies, Chetola Resort reserves the right to charge any associated fees or take appropriate action.

Responsible Party Signature

Chetola Mountain Resort, LLC

Responsible Party Phone Number

Chetola Resort Sales Manager

Date

Date